

# Świerkowe #1

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount        | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński  | 4 kg (66.7%)  | 81 %  | 4   |
| Grain | Pszeniczny  | 1.5 kg (25%)  | 85 %  | 4   |
| Grain | Monachijski | 0.5 kg (8.3%) | 80 %  | 16  |

## Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | lunga | 25 g   | 60 min | 11 %       |
| Whirlpool | Citra | 50 g   | 1 min  | 12 %       |

## Extras

| Type | Name         | Amount | Use for | Time   |
|------|--------------|--------|---------|--------|
| Herb | peły świerku | 200 g  | Boil    | 30 min |
| Herb | peły świerku | 100 g  | Boil    | 0 min  |